#### INSTRUCTIONS FOR USE

Please read fully before starting.

# PREPARING YOUR OAK BARREL



## **Barrel Preparation for Immediate Use**

- 1 Completely fill the barrel with cold water.
- 2 Leave the barrel full for 48 hours
- 3 Empty the barrel, rinsing once with fresh water until draining water becomes clear, and allow it to drain completely.
- 4 Barrels can take up to 10 days to seal, sometimes longer. This is a natural product so please be patient. If it's becoming stubborn, wrap the barrel (fill with water) in cling film and leave.

## **Extended Storage of Barrels**

- 1 Leave the barrel wrapped in its plastic film. Do not cover the ends.
- 2 Store the barrels in a place with the following characteristics:

Humidity of approximately 70-80%.

Absence of moving air currents.

Low light.

Covered with a tarp to avoid unnecessary exposure to UV light.

After an extended storage period, prepare the barrel as above, "Barrel Preparation for Immediate Use".

#### Model No. LBXXXX

For more details of the products we can offer please review

## www.lovebrewing.co.uk

We have showrooms in Chesterfield and Liverpool.

**Love Brewing Limited** 

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